

Dinner Menu

Shepherds Pie Croquettes, pickled carrots, red onion	8.95
Seared Scallops Pea Puree Rocket Salad Chimichurri Dressing	11.95
Crispy Tofu Beetroot Puree Charred Shallots	7.95
Chicken Liver Parfait Warm Toast Red Onion Jam	7.50
Cullen Skink	6.50
Steamed West Coast Mussels White Wine Garlic Shallots Cream	6.50
Chefs Soup of The Day	4.50

Breast of Chicken Butternut Squash Pickle Squash Wedges	16.95
Seared Salmon Celeriac Puree Sprouting Broccoli Bearnaise Sauce	20.95
Slow Roasted Miso & Harissa Aubergine Mixed Pepper Cous Cous Harissa Dressing	15.95
28 Day Matured Scotch Ribeye Handcut Chips Rocket & Parmesan Salad Peppercorn Sauce	28.95
Chicken and Mushroom Pie Clapshot Green Veg	13.95
Venison Topside Roasted Vegetables Dauphinois Potato Red Wine Sauce	21.95

Sticky Toffee Pudding Butterscotch Sauce Vanilla Ice Cream	6.95
Passion Fruit Delice Grand Marnier Soaked Satsumas	6.95
Lemon Posset Fresh Raspberries Shortbread	6.95
Chocolate Ale Cake Salted Caramel Sauce	6.95
Tain Highland Cheese Local Oatcakes Beetroot & Apple Chutney	10.95